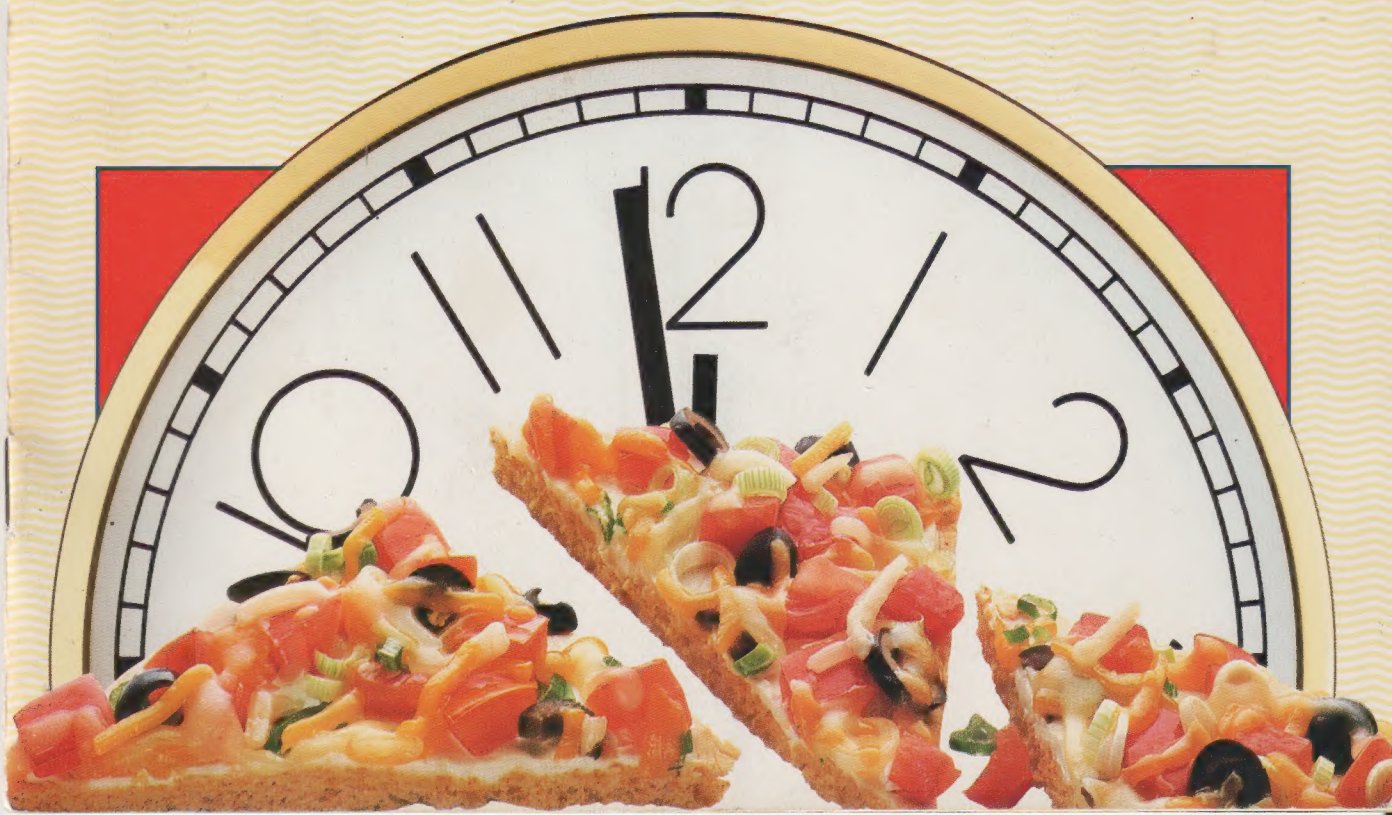


C O O K I N G • F O R

Bisquick[®]

T O D A Y ' S • L I F E S T Y L E S





With today's active lifestyles, getting hot, healthful, home-

made meals ready for your family in minimum time isn't always easy. Bisquick®, with no cholesterol, is a perfect solution for the kind of cooking your lifestyle demands.

Inside you'll find delicious recipes for simple breakfasts and brunches, easy main dishes and tempting desserts. This symbol, ♥, indicates no- or low-cholesterol variations. For microwave hints that will save you time in the kitchen, look for this symbol ☞. Bisquick is your answer for easy and delicious homemade meals that fit your active lifestyle.

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PANCAKES

D A Y ' S • L I F E S T Y L E S



Fruit-flavored yogurt gives these pancakes a wonderful fruit 'n cream flavor.

Fruity Yogurt Pancakes

2 cups Bisquick®
baking mix
1 tbsp sugar
½ cup milk
⅔ cup fruit-flavored
yogurt
2 eggs

BEAT all ingredients with wire whisk or hand beater until well blended (batter will be thick).

POUR by scant ¼ cupfuls onto hot griddle (grease if necessary); spread slightly.

COOK until edges are dry. Turn; cook until golden brown. About 12 pancakes.

♥ **Low-cholesterol Fruity Yogurt Pancakes:** Substitute nonfat fruit-flavored yogurt for the yogurt, skim milk for the milk and 3 egg whites or ½ cup frozen (thawed) cholesterol-free egg product for the eggs.

High Altitude Directions (3500 to 6500 ft): No adjustments.

☞ **To Freeze Pancakes:** Stack between waxed paper after they have cooled; wrap in aluminum foil and freeze. To reheat frozen pancakes in the microwave, unwrap and place on a microwavable plate. Microwave uncovered on high until hot.



P A N C A K E S

C O O K I N G • F O R • T O



Pancakes and fruit all in one for a delightfully easy breakfast or brunch.

Strawberry-Banana Pancakes

2 cups Bisquick® baking mix
1 cup milk
½ cup finely chopped fresh or frozen (thawed and drained) strawberries
¼ cup mashed ripe banana (about ½ medium)
2 eggs

BEAT all ingredients with wire whisk or hand beater until well blended.

POUR by scant ¼ cupfuls onto hot griddle (grease if necessary).

COOK until edges are dry. Turn; cook until golden brown. About 15 pancakes.

♥ **No-cholesterol Strawberry-Banana Pancakes:** Substitute skim milk for the milk and 3 egg whites or ½ cup frozen (thawed) cholesterol-free egg product for the eggs.

High Altitude Directions (3500 to 6500 ft): No adjustments.

The tangy aroma and flavor will perk up any appetite. For an extra burst of lemon, serve with Maple-Lemon syrup.

Buttermilk-Lemon Pancakes

2 cups Bisquick® baking mix
¾ cup buttermilk
½ cup milk
1 tbsp sugar
½ tsp grated lemon peel
1 tbsp lemon juice
1 egg

BEAT all ingredients with wire whisk or hand beater until well blended.

POUR by scant ¼ cupfuls onto hot griddle (grease if necessary).

COOK until edges are dry. Turn; cook until golden brown. About 13 pancakes.

♥ **Low-cholesterol Buttermilk-Lemon Pancakes:** Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): No adjustments.

Maple-Lemon Syrup

1 cup maple-flavored syrup
2 tbsp lemon juice
2 tbsp margarine or butter

Heat all ingredients in 1-qt saucepan until margarine is melted and syrup is warm, stirring occasionally.

♥ **No-cholesterol Maple-Lemon Syrup:** Use margarine.

High Altitude Directions (3500 to 6500 ft): No adjustments.

& W A F F L E S

D A Y ' S • L I F E S T Y L E S

Mixed Berry Syrup

- 1 cup fruit preserves, any flavor
- ½ cup fresh or frozen (thawed) blueberries
- 2 tbsp margarine or butter
- 2 tbsp water

Heat all ingredients in 1-qt saucepan until margarine is melted and syrup is warm, stirring occasionally.

♥ **No-cholesterol Mixed Berry Syrup:** Use margarine.

High Altitude Directions (3500 to 6500 ft): No adjustments.

A pancake for the busiest of schedules. Serve with warm maple syrup for a real taste treat.

Bacon 'n Cheddar Oven Pancake

Heat oven to 425°.

- 12 slices bacon, crisply cooked and crumbled (about ¾ cup)
- ½ cup shredded Cheddar cheese (2 oz)
- 2 cups Bisquick baking mix
- 1 cup milk
- 2 tbsp vegetable oil
- 2 eggs

GREASE jelly roll pan, 15½x10½x1". Sprinkle bacon and cheese evenly into bottom of pan.

BEAT remaining ingredients with wire whisk or hand beater until well blended. Pour over bacon and cheese; spread batter to edges.

BAKE 14 to 16 min or until light golden brown. Cut into 6 pieces; serve immediately. 6 servings.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°. Bake 12 to 14 min.

☞ **To Cook Bacon:** Arrange 6 slices bacon on microwavable plate lined with 2 microwavable paper towels; cover with microwavable paper towel. Microwave on high 4 to 6 min or until crisp. Repeat with remaining bacon slices and clean microwavable paper towels.



P A N C A K E S

C O O K I N G • F O R • T O

This home-style pancake is a delight since it's fast enough for weekday breakfasts.

Apple Crisp Oven Pancake

Heat oven to 425°.

½ cup regular or quick-cooking oats
¼ cup Bisquick baking mix
¼ cup packed brown sugar
2 tbsp margarine or butter, softened
¾ tsp ground cinnamon
2 cups Bisquick baking mix
¾ cup milk
¾ cup chunky applesauce
¼ tsp vanilla
1 egg

GREASE jelly roll pan, 15½x10½x1". Mix oats, baking mix, brown sugar, margarine and cinnamon; reserve.

BEAT remaining ingredients with wire whisk or hand beater until well blended. Pour into pan; spread batter to edges. Sprinkle with oats mixture.

BAKE 14 to 16 min or until light golden brown. Cut into 6 pieces; serve immediately. 6 servings.

♥ **No-cholesterol Apple Crisp Oven Pancake:** Use margarine. Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°. Bake 12 to 14 min.

Easy-to-make syrup cascading over the four-spice waffles makes this a real taste bud tempter.

Spicy Waffles with Coconut-Praline Syrup

2 cups Bisquick® baking mix
1⅓ cups milk
2 tbsp vegetable oil
1 egg
1 tsp ground cinnamon
½ tsp ground allspice
½ tsp ground nutmeg
¼ tsp ground cloves
Coconut-Praline Syrup (below)

BEAT all ingredients except Coconut-Praline Syrup with wire whisk or hand beater until well blended.

POUR scant 1 cup batter onto hot waffle iron (grease if necessary).

BAKE until steaming slows and waffle is golden brown; remove carefully. Three 9" waffles.

Coconut-Praline Syrup

1 cup maple-flavored syrup
¼ cup flaked coconut
¼ cup finely chopped pecans
2 tbsp margarine or butter

Heat all ingredients in 1-qt saucepan until margarine is melted and syrup is warm, stirring occasionally.

♥ **No-cholesterol Spicy Waffles:** Increase oil to 2 tbsp plus 1 tsp. Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg. Use margarine in syrup.

High Altitude Directions (3500 to 6500 ft): No adjustments.

& W A F F L E S

D A Y ' S • L I F E S T Y L E S

Use some of your breakfast juice for waffles sparked with orange flavor. Add the easy syrup for an outrageously orange taste!

Orange Waffles with Maple-Orange Syrup

2 cups Bisquick® baking mix

$\frac{2}{3}$ cup milk

$\frac{2}{3}$ cup orange juice

2 tbsp vegetable oil

1 egg

Maple-Orange Syrup (below)

BEAT all ingredients except Maple-Orange Syrup with wire whisk or hand beater until well blended.

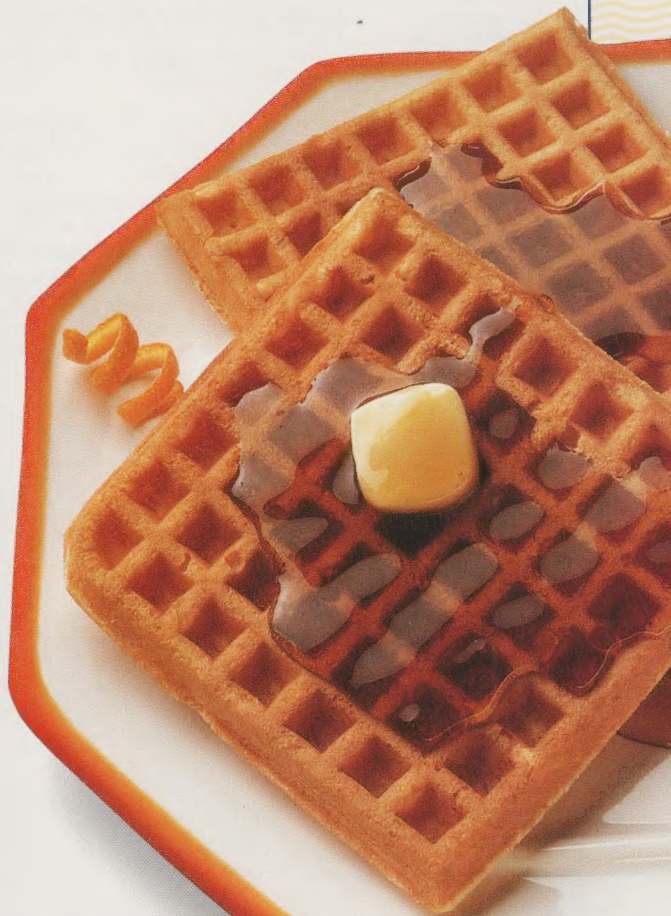
POUR scant 1 cup batter onto hot waffle iron (grease if necessary).

BAKE until steaming slows and waffle is golden brown; remove carefully. Three 9" waffles.

Maple-Orange Syrup: Heat 1 cup maple-flavored syrup, 3 tbsp orange juice and 3 tbsp margarine or butter until warm.

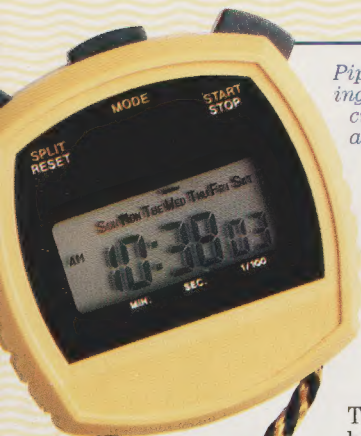
♥ **No-cholesterol Orange Waffles:** Substitute skim milk for the milk and 2 egg whites or $\frac{1}{4}$ cup frozen (thawed) cholesterol-free egg product for the egg. Use margarine in syrup.

High Altitude Directions (3500 to 6500 ft): For No-cholesterol Orange Waffles, increase oil to 2 tbsp plus 1 tsp.



Q U I C K

C O O K I N G • F O R • T O



Piping hot biscuits with the appealing addition of oats! Fast and delicious when topped with margarine and honey.

Oatmeal Biscuits

Heat oven to 450°.

2 cups Bisquick® baking mix

½ cup quick-cooking oats
⅔ cup milk

MIX all ingredients until dough forms; beat vigorously 30 sec. Turn onto surface dusted with baking mix. Roll in baking mix to coat. Shape into ball; knead 10 times.

ROLL ½" thick. Cut with 2" cutter dipped in baking mix.

BAKE on ungreased cookie sheet about 8 min or until golden brown. 12 biscuits.

Drop Biscuits: After beating, drop by 12 spoonfuls onto cookie sheet. Bake as directed.

♥ **No-cholesterol Oatmeal Biscuits:** Substitute skim milk for the milk.

High Altitude Directions (3500 to 6500 ft): Heat oven to 475°.

☞ **To Warm Biscuits:** Unwrap frozen biscuits and place on microwavable paper towel and microwave on medium (50%) just until biscuits are warm.

Simple-to-make rolls with a special swirl of cinnamon, sugar and nuts.

Cinnamon-Raisin Roll-ups

Heat oven to 400°.

2 cups Bisquick® baking mix

½ cup raisins

½ cup sour cream

3 tbsp milk

2 tbsp margarine or butter, softened

¼ cup packed brown sugar

¼ cup finely chopped nuts

2 tbsp wheat germ, if desired

½ tsp ground cinnamon

2 tbsp margarine or butter, melted

Granulated sugar

GREASE generously 12 medium muffin cups, 2½x1¼". Mix baking mix, raisins, sour cream and milk; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered surface. Knead 10 times. Roll dough into rectangle, 12x10". Spread rectangle with 2 tbsp softened margarine.

MIX brown sugar, nuts, wheat germ and cinnamon; sprinkle over dough. Roll up tightly, beginning at 12" side. Seal by pinching edge of dough into roll. Cut roll into 12 slices. Place slices, cut sides down, in muffin cups. Brush melted margarine over tops; sprinkle with granulated sugar.

BAKE about 15 min or until golden brown. 12 roll-ups.

♥ **No-cholesterol Cinnamon-Raisin Roll-ups:** Substitute plain nonfat yogurt for the sour cream and skim milk for the milk. Use margarine.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°.

B R E A D S

D A Y ' S • L I F E S T Y L E S

Only six ingredients are needed to make these tasty biscuits. Orange yogurt and ground ginger turn ho-hum into mmm-mm!

Orange-Ginger Biscuits

Heat oven to 425°.

2 tbsp margarine or butter
3 cups Bisquick® baking mix
2 tbsp sugar
½ tsp ground ginger
⅔ cup orange yogurt
1 egg

CUT margarine into baking mix, sugar and ginger. Stir in yogurt and egg until dough forms. Turn onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times.

ROLL ½" thick. Cut with 2" cutter dipped in baking mix; place on ungreased cookie sheet.

BAKE 12 min or until golden brown. 18 biscuits.

♥ **No-cholesterol Orange-Ginger Biscuits:** Substitute ¾ cup plain nonfat yogurt and 2 tsp grated orange peel for the orange yogurt and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°. Bake 10 min.

Great for breakfast time or any time! Dried apricots lend a wonderful tang to these sweet, rich scones.

Apricot Scones

Heat oven to 425°.

2 cups Bisquick® baking mix	⅓ cup whipping cream
⅓ cup finely chopped dried apricots	1 egg
3 tbsp sugar	Milk
	Sugar

GREASE cookie sheet. Mix baking mix, apricots, sugar, whipping cream and egg until dough forms. Turn onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times.

PAT into 8" circle on cookie sheet (if dough is sticky, dip fingers in baking mix). Brush with milk; sprinkle with sugar. Cut into 8 wedges.

BAKE 12 min or until golden brown; separate carefully. Serve warm. 8 scones.

♥ **No-cholesterol Apricot Scones:** Substitute ¼ cup skim milk for the whipping cream and milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°. Decrease sugar to 2 tbsp. For No-cholesterol Apricot Scones, cut 2 tbsp margarine into baking mix before mixing with remaining ingredients.



Cinnamon-Raisin Roll-Ups

Q U I C K

C O O K I N G • F O R • T O



This pastry is unusual because of the addition of oats. You make the tartlets unique by using your favorite preserves.

Fruit Tartlets

Heat oven to 375°.

3 tbsp firm
margarine or butter
2¼ cups Bisquick
baking mix
½ cup regular or
quick-cooking oats

2 tbsp sugar
½ cup milk
1 tsp vanilla
⅔ cup fruit preserves,
any flavor
Glaze (below)

GREASE 2 cookie sheets. Cut margarine into baking mix and oats until mixture resembles fine crumbs. Stir in sugar, milk and vanilla. Turn onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times.

ROLL into 14" square on surface dusted with baking mix; trim irregular edges. Cut into sixteen 3 ½" squares. Place 2 tsp preserves diagonally across each square. Pinch remaining two corners firmly together over center of filling; transfer to cookie sheets.

BAKE 13 min or until golden brown. Cool 10 min; drizzle with Glaze. 16 tartlets.

Glaze: Mix 1 cup powdered sugar and 4 to 6 tsp milk in small bowl until smooth and desired consistency.

♥ **No-cholesterol Fruit Tartlets:** Use margarine; substitute skim milk for the milk.

High Altitude Directions (3500 to 6500 ft): Heat oven to 400°.

A brown sugar-pudding mixture is poured over rich biscuit pieces and pecans for a fun and fast coffee cake.

Pull-apart Coffee Cake

Heat oven to 350° (325° for dark nonstick bundt cake pan).

1 pkg (4 oz) pecan halves (about 1 cup)
¾ cup packed brown sugar
6 tbsp margarine or butter
2 tbsp milk
1 pkg (4¾ oz) vanilla pudding and pie
filling (not instant)
4 cups Bisquick baking mix
2 tbsp granulated sugar
⅔ cup milk
1 tsp vanilla
1 egg

GREASE 12-cup bundt cake pan. Sprinkle pecans evenly over bottom of pan. Heat brown sugar, margarine, 2 tbsp milk and the pudding mix (dry) in 1-qt saucepan, stirring constantly, until mixture begins to boil around edge; set aside.

MIX baking mix, granulated sugar, ⅔ cup milk, the vanilla and egg until dough forms; beat 30 sec. Turn onto surface dusted with baking mix; roll in baking mix to coat. Knead 10 times. Cut dough into 32 pieces (do not roll into balls). Distribute over pecans. Pour brown sugar mixture over dough.

BAKE 25 to 30 min or until coffee cake is golden brown. Immediately invert on heatproof serving plate; serve warm. 1 coffee cake.

♥ **No-cholesterol Pull-apart Coffee Cake:** Use margarine. Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 375° (350° for dark nonstick bundt cake pan).

B R E A D S

D A Y ' S • L I F E S T Y L E S



Banana, coconut, pineapple and nuts capture the flavor of the islands in this quick bread.

Tropical Fruit Bread

Heat oven to 350°.

1/3 cup sugar

1/4 cup margarine or butter, softened

2 eggs

1/2 cup mashed banana (about 1 medium)

1 can (8 oz) crushed pineapple in juice, well drained

2 cups Bisquick baking mix

1/2 cup shredded coconut

1/2 cup chopped nuts

GREASE bottom only of loaf pan, 8½x4½x2½" or 9x5x3". Mix sugar, margarine and eggs until blended; stir in banana and pineapple.

STIR in remaining ingredients just until moistened; spread in pan.

BAKE 55 min for 8½" loaf, 50 min for 9" loaf or until wooden pick inserted in center comes out clean. Cool 5 min. Loosen sides of loaf from pan; remove from pan. Cool completely before slicing. 1 loaf.

♥ **No-cholesterol Tropical Fruit Bread:** Use margarine. Substitute 3 egg whites or 1/2 cup frozen (thawed) cholesterol-free egg product for the eggs.

High Altitude Directions (3500 to 6500 ft): Heat oven to 375°. Decrease sugar to 1/4 cup; increase eggs to 3. Bake 50 min for 8½" loaf, 45 min for 9" loaf. For No-cholesterol Tropical Fruit Bread, increase egg whites to 4. Do not use cholesterol-free egg product.

A combination of strawberry preserves and cream cheese makes the refreshingly easy filling.

Strawberry-Cream Cheese Coffee Cake

Heat oven to 425°.

2 pkg (3 oz each) cream cheese, softened

3 tbsp strawberry preserves

¼ cup firm margarine or butter

2 cups Bisquick® baking mix

⅓ cup milk

Strawberry preserves

Glaze (below)

MIX cream cheese and preserves; set aside. Cut margarine into baking mix until mixture resembles small peas. Stir in milk until dough forms. Turn dough onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times.

ROLL dough into rectangle, 13x9", on surface dusted with baking mix; fold in half. Gently transfer dough to ungreased cookie sheet; unfold. Spoon cream cheese mixture lengthwise down center third of rectangle. Make 2½" cuts at 1" intervals on long sides of rectangle. Fold strips over cream cheese filling, overlapping about ¾".

BAKE 12 min or until golden brown; cool 15 min. Spoon additional preserves down center of coffee cake; drizzle with Glaze. Serve warm;

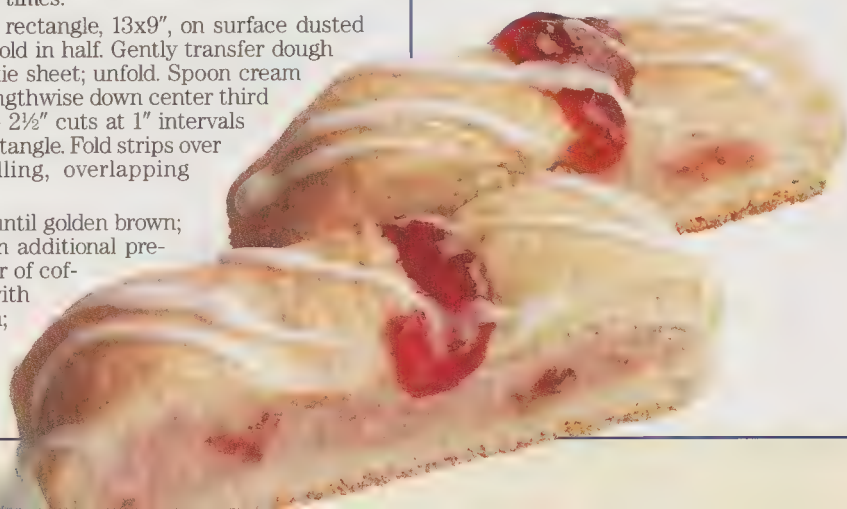
refrigerate any remaining coffee cake. 12 servings.

Glaze: Mix ½ cup powdered sugar and 2 to 3 tsp milk until smooth and desired consistency.

♥ **Low-cholesterol Strawberry-Cream Cheese Coffee Cake:** Substitute ⅔ cup light cream cheese for the cream cheese and skim milk for the milk. Use margarine.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°. Bake 15 min.

☞ **To Soften Cream Cheese:** Remove foil wrapper from package of cream cheese. Microwave uncovered in microwavable bowl or pie plate on medium (50%) 30 to 45 sec or until softened. Cheese will hold its shape while it softens.



Mmm. Warm apples 'n cinnamon spooned over a super easy coffee cake is too good to be true!

Apple-topped Coffee Cake

Heat oven 400°.

2 cups Bisquick® baking mix

¼ cup sugar

⅔ cup water or milk

1 egg

Apple Topping (below)

GREASE round pan, 9x1½", or square pan, 8x8x2".

MIX baking mix, sugar, milk and egg; beat vigorously 30 sec. Spread batter in pan.

BAKE 20 min or until golden brown. Spoon Apple Topping over warm coffee cake. 8 servings.

Apple Topping

2 tbsp margarine or butter

2 large apples, pared and cut into bite-size pieces

¼ cup sugar

1 tbsp Bisquick baking mix

1 tsp ground cinnamon

½ cup water

Heat margarine in 10" skillet until melted; add apple pieces. Mix sugar, baking mix and cinnamon; stir into apples. Cook over low heat 15 min, stirring occasionally; stir in water. Cook over low heat, stirring frequently until apples are crisp-tender and sauce is desired consistency.

♥ **No-cholesterol Apple-topped Coffee Cake:** Substitute 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg and use water or skim milk in Coffee Cake. Use margarine in Apple Topping.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°. Use square pan, 9x9x2". For Coffee Cake, stir 2 tbsp all-purpose flour into baking mix. Increase water to ¾ cup. Bake 15 to 20 min. For Apple Topping, cook mixture about 12 min.

Almond brickle chips and walnuts star in this rich coffee cake drizzled with a smooth vanilla glaze.

Toffee-Walnut Coffee Cake

Heat oven to 375°.

1½ cups Bisquick® baking mix

¼ cup sugar

½ cup sour cream

2 tbsp margarine or butter, softened

1 tsp vanilla

1 egg

½ cup almond brickle chips

¼ cup chopped walnuts

Vanilla Glaze (below)

GREASE square pan, 8x8x2".

MIX baking mix, sugar, sour cream, margarine, vanilla and egg in large bowl; beat vigorously 30 sec. Stir in almond brickle chips and walnuts; spread in pan.

BAKE about 30 min or until wooden pick inserted in center comes out clean. Cool 15 min; drizzle with glaze. Serve warm. 9 servings.

Vanilla Glaze: Mix ½ cup powdered sugar, ½ tsp vanilla and 1 to 2 tsp hot water until smooth and desired consistency.

♥ **No-cholesterol Toffee-Walnut Coffee Cake:** Substitute plain nonfat yogurt for the sour cream and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg. Use margarine.

High Altitude Directions (3500 to 6500 ft): Heat oven to 400°. Decrease sugar to 2 tbsp. Bake about 25 min.

Portable and packed with carrot, apple, raisins and walnuts, this muffin is the answer for breakfast-skippers or those on the run.

Hearty Breakfast Muffins

Heat oven to 400°.

- ¼ cup milk
- 2 tbsp vegetable oil
- 1 egg
- 1½ cups Bisquick® baking mix
- ¼ cup regular or quick-cooking oats
- ¼ cup granulated sugar
- ¼ cup packed brown sugar
- ½ tsp ground cinnamon
- ¼ cup shredded pared carrot
- ½ cup shredded pared all-purpose apple (about 1 small)
- ¼ cup raisins
- 2 tbsp chopped walnuts

GREASE bottoms only of 12 medium muffin cups, 2½x1¼", or line with paper baking cups.

BEAT milk, oil and egg slightly in medium bowl. Stir in remaining ingredients just until moistened. Fill muffin cups about ½ full.

BAKE 20 min or until golden brown; cool 5 min before removing from pan. 12 muffins.

Jumbo Hearty Breakfast Muffins: Prepare as directed above—except line 8 medium muffin cups with paper baking cups. Divide batter among baking cups. Bake 25 min or until golden brown.

♥ **No-cholesterol Hearty Breakfast Muffins:** Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°. Decrease granulated sugar to 2 tbsp and brown sugar to 2 tbsp. Bake about 15 min.

The slightly tart cranberries complement the sweet streusel for a muffin that's out of the ordinary, yet easy to make.

Cranberry-Streusel Muffins

Heat oven to 400°.

- 2 tbsp packed brown sugar
- 1 tbsp Bisquick® baking mix
- ⅓ cup milk
- 1 egg
- ½ cup whole cranberry sauce
- 2 cups Bisquick baking mix
- 2 tbsp granulated sugar

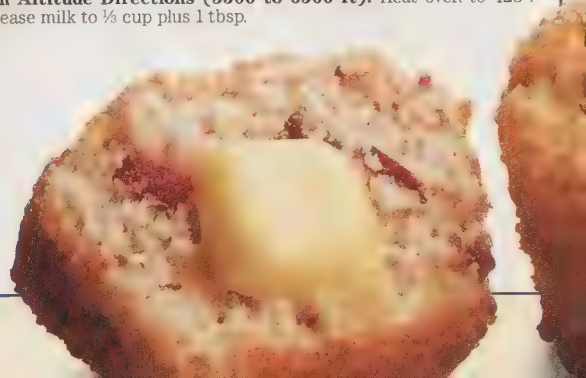
GREASE bottoms only of 12 medium muffin cups, 2½x1¼", or line with paper baking cups.

MIX brown sugar and 1 tbsp baking mix; reserve. Beat milk, egg and cranberry sauce slightly in medium bowl. Stir in 2 cups baking mix and the granulated sugar just until moistened. Fill muffin cups about ½ full; sprinkle with brown sugar mixture.

BAKE 18 min or until golden brown; cool slightly before removing from pan. 12 muffins.

♥ **No-cholesterol Cranberry-Streusel Muffins:** Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°. Increase milk to ⅓ cup plus 1 tbsp.



Blueberry muffins taken to a new dimension with the addition of banana. These muffins will disappear as quickly as you make them.

Blueberry-Banana Muffins

Heat oven to 400°.

- 1 medium ripe banana, mashed (about ½ cup)
- ⅓ cup milk
- 2 tbsp vegetable oil
- 1 egg
- 2 cups Bisquick® baking mix
- ¼ cup sugar
- ½ tsp ground cinnamon
- ½ cup fresh or frozen (thawed and drained) blueberries

GREASE bottoms only of 12 medium muffin cups, 2½x1 ¼", or line with paper baking cups.

BEAT banana, milk, oil and egg slightly in medium bowl. Stir in baking mix, sugar and cinnamon just until moistened; fold in blueberries. Fill muffin cups about ¾ full.

BAKE 20 min or until golden brown; cool slightly before removing from pan. 12 muffins.

♥ **No-cholesterol Blueberry-Banana Muffins:** Substitute skim milk for the milk and 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°. Bake about 18 min.

So much easier to make than regular doughnuts! These moist, cake-like treats should be eaten warm for the best chocolate-cocoa flavor.

Chocolate Oven Doughnut with Chocolate Glaze

Heat oven to 425°.

- 2½ cups Bisquick® baking mix
- ¼ cup sugar
- 3 tbsp cocoa
- ½ cup milk
- 1 tsp vanilla

Chocolate Glaze (below)
Nonpareils, if desired

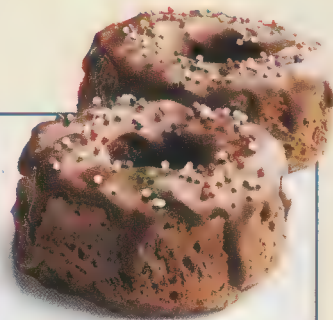
MIX baking mix, sugar, cocoa, milk and vanilla in medium bowl until dough forms. Shape into ball; knead 10 times.

ROLL dough ½" thick on surface dusted with baking mix. Cut with 2½" doughnut cutter. Place about 2" apart on ungreased cookie sheet.

BAKE 8 min or until set. Cool slightly; glaze. Sprinkle with nonpareils. 9 doughnuts.

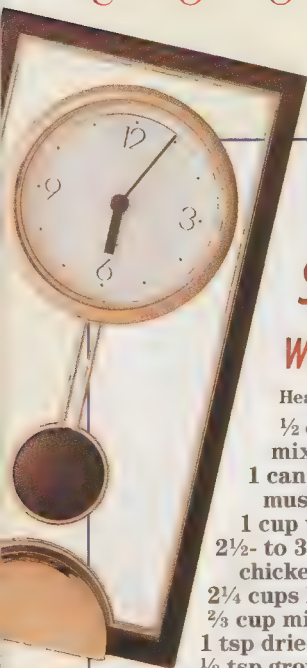
Chocolate Glaze: Heat ½ cup semisweet chocolate chips and 1 tbsp shortening in heavy 1-qt saucepan over low heat, stirring occasionally, until melted.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°.



M A I N

COOKING • FOR • TO



The chicken, biscuits and gravy all bake together in one pan, so dinner is a breeze. Cleanup is easy, too!

Saucy Baked Chicken with Herb Biscuits

Heat oven to 400°.

- ½ envelope (1.25-oz size) onion soup mix
- 1 can (10 ¾ oz) condensed cream of mushroom soup
- 1 cup water
- 2½- to 3-lb cut-up broiler-fryer chicken, excess fat removed
- 2¼ cups Bisquick baking mix
- ¾ cup milk
- 1 tsp dried parsley
- ½ tsp ground sage

MIX onion soup mix (dry), soup and water in ungreased rectangular pan, 13x9x2". Place chicken, skin sides up, in soup mixture; spoon soup mixture over chicken. Cover and bake 1 hr.

MIX remaining ingredients until dough forms; beat vigorously 30 sec. Drop by 12 spoonfuls onto chicken and gravy.

BAKE uncovered 15 min or until biscuits are light brown. 6 servings.

High Altitude Directions (3500 to 6500 ft): Increase water to 1¼ cups and first bake time to 1¼ hr. Increase temperature to 450°; decrease second bake time to about 13 min.



Sesame Chicken Wings

Heat oven to 425°.

- | | |
|------------------------------------|-----------------------------------|
| 20 chicken wings (about 4 lb) | 2 tsp paprika |
| 2 tbsp margarine or butter, melted | 1½ tsp salt |
| 1½ cups Bisquick baking mix | 1½ tsp dry mustard |
| ½ cup sesame seed | 2 eggs |
| | 2 tbsp milk |
| | ¼ cup margarine or butter, melted |

SEPARATE chicken wings at joints; discard tips. Spread 1 tbsp margarine in each of 2 rectangular pans, 13x9x2". Mix baking mix, sesame seed, paprika, salt and mustard. Beat eggs and milk with fork.

DIP chicken pieces into egg mixture; coat with sesame seed mixture. Arrange chicken pieces close together in pans. Cover and refrigerate up to 6 hr. Drizzle ¼ cup margarine over chicken.

BAKE uncovered 35 to 40 min or until brown and crisp. 40 chicken wings.

High Altitude Directions (3500 to 6500 ft): Bake 40 to 45 min.

D I S H E S

D A Y ' S • L I F E S T Y L E S

These golden puffs are the main-dish version of cream puffs. Tiny puffs make a great appetizer.

Chicken Puffs with Honey-Mustard Sauce

Heat oven to 400°.

1½ cups water
⅓ cup margarine or
butter
1½ cups Bisquick®
baking mix
½ tsp ground ginger

4 eggs
1 cup finely chopped
cooked chicken
1 green onion, chopped
Honey-Mustard Sauce
(below)

GREASE cookie sheet. Heat water and margarine to boiling in 2-qt saucepan. Stir in baking mix and ginger. Stir vigorously over low heat about 1 min or until mixture pulls away from side of pan; remove from heat.

BEAT in eggs, all at once; continue beating until smooth. Stir in chicken and onion. Drop by scant ¼ cupfuls onto cookie sheet.

BAKE 30 to 35 min or until golden brown. Serve hot with Honey-Mustard Sauce. About 16 chicken puffs.

Honey-Mustard Sauce

¾ cup sour cream
2 tbsp milk
1 tbsp honey

Mix all ingredients in small bowl until smooth.

Appetizer Chicken Puffs: Prepare Chicken Puffs as directed above—except drop dough by teaspoonfuls onto cookie sheet. Bake 25 min or until golden brown. About 4½ doz appetizers.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°. Bake large Chicken Puffs about 30 min, Appetizer Chicken Puffs about 20 min.

Turn your fresh vegetables and cheese into a nice light meal. Then bring a leftover slice to the office to heat for lunch.

Impossible Garden Pie

Heat oven to 400°.

2 cups chopped zucchini	4 eggs
1 cup chopped tomato (about 1 medium)	1 cup Bisquick baking mix
1 cup shredded natural Swiss cheese (4 oz)	⅓ cup grated Parmesan cheese
⅓ cup chopped onion	¼ tsp salt
2 cups milk	⅛ tsp pepper

GREASE pie plate, 10x1½". Sprinkle zucchini, tomato, Swiss cheese and onion in plate.

BEAT remaining ingredients 15 sec in blender on high or 1 min with hand beater or until smooth. Pour into plate.

BAKE 35 to 40 min or until knife inserted in center comes out clean. Cool 5 min. Garnish with tomato slices and zucchini slices if desired. 6 servings.

High Altitude Directions (3500 to 6500 ft): Bake 40 to 45 min.



Chicken Puffs with Honey-Mustard Sauce

M A I N

C O O K I N G F O R T O

Now you can have lasagne any time you want it! This is the delicious, no-fuss pie version.

Impossible Lasagne Pie

Heat oven to 400°.

½ cup small curd cottage cheese
¼ cup grated Parmesan cheese
1 lb ground beef, cooked and drained
2 cups shredded mozzarella cheese
1 tsp dried oregano
½ tsp dried basil

1 can (6 oz) tomato paste
1 cup milk
2 eggs
⅔ cup Bisquick® baking mix
1 tsp salt
¼ tsp pepper
Snipped fresh parsley

GREASE pie plate, 10x1½", or square baking dish, 8x8x2". Layer cottage cheese and Parmesan cheese in plate. Mix cooked beef, 1 cup of the mozzarella cheese, the oregano, basil and tomato paste; spoon evenly over top.

BEAT milk, eggs, baking mix, salt and pepper 15 sec in blender on high or 1 min with hand beater or until well blended. Pour into plate.

BAKE 30 to 35 min or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Return to oven 1 to 2 min. Cool 5 min. Sprinkle with parsley. 6 to 8 servings.

High Altitude Directions (3500 to 6500 ft): No adjustments.

No need to roll a crust here! This delectable tuna and cheese pie makes its own crust.

Impossible Tuna Melt Pie

Heat oven to 400°.

2 cups chopped onions
¼ cup margarine or butter
2 cans (6½ oz each) tuna, drained and flaked
1¾ cups cubed process cheese spread loaf

3 eggs
1¼ cups milk
1 cup Bisquick® baking mix
¼ tsp salt, if desired
⅛ tsp pepper

GREASE pie plate, 10x1½". Cook and stir onions and margarine in 10" skillet over low heat until onions are light brown. Sprinkle tuna, 1 cup of the cheese and the onions in plate.

BEAT eggs, milk, baking mix, salt and pepper 15 sec in blender on high or 1 min with hand beater or until well blended. Pour into plate.

BAKE 25 min. Top with remaining cheese to within 1" from edge. Bake 5 to 8 min longer or until knife inserted in center comes out clean (pie can be done even though some melted cheese adheres to knife). 6 to 8 servings.

High Altitude Directions (3500 to 6500 ft): No adjustments.



Impossible Lasagne Pie

D I S H E S

D A Y ' S • L I F E S T Y L E S

The bottom crust is made in a snap, then filled with a sauce including chicken and vegetables. Last step is the mixture that forms a top crust during baking!

Easy Chicken Pot Pie

Heat oven to 400°.

Bottom Crust (below)

1/4 cup margarine or butter

1/4 cup Bisquick® baking mix

2 tbsp chopped onion

1/8 tsp pepper

1 1/4 cups chicken broth

1 cup frozen mixed vegetables

1 1/2 cups cut-up cooked chicken

1/2 cup Bisquick® baking mix

1/3 cup milk

1 tbsp margarine or butter, melted

PREPARE Bottom Crust. Heat margarine in 2-qt saucepan until melted; stir in 1/4 cup baking mix, the onion and pepper. Cook, stirring constantly, until mixture is bubbly; remove from heat. Stir in chicken broth; add vegetables. Heat to boiling, stirring constantly. Boil and stir 1 min. Stir in chicken; heat through.

POUR chicken mixture into bottom crust. Mix remaining ingredients until smooth. Pour evenly over chicken mixture; spread gently to edge.

BAKE 25 min or until golden brown. Let stand 10 min before serving. 6 servings.

Bottom Crust: Cut 2 tbsp firm margarine or butter into 1 cup Bisquick baking mix until mixture resembles fine crumbs. Stir in 2 tbsp milk until mixture begins to form a ball and cleans side of bowl. Pat on bottom and up to rim of ungreased pie plate, 9x1 1/4". Bake 5 min.

High Altitude Directions (3500 to 6500 ft): Heat oven to 425°.

A great alternative to the usual weeknight meal. The easy sauce is served over crispy, golden Cheddar cheese waffles.

Cheese Waffles with Ham Sauce

1/4 cup margarine or butter

1/4 cup Bisquick baking mix

1/4 tsp pepper

2 cups milk

1 cup cubed fully cooked smoked ham

1 tsp dried parsley

2 cups Bisquick baking mix

1 1/3 cups milk

2 tbsp vegetable oil

1 egg

1 cup shredded Cheddar cheese (4 oz)

HEAT margarine over low heat in 2-qt saucepan until melted. Stir in 1/4 cup baking mix and the pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly. Remove from heat and stir in 2 cups milk. Heat to boiling, stirring constantly. Boil and stir 1 min. Stir in ham and parsley; heat through. Keep warm over low heat.

BEAT 2 cups baking mix, 1 1/3 cups milk, the oil and egg with wire whisk or hand beater until well blended. Fold in cheese. Pour about 1 cup batter onto center of hot waffle iron.

BAKE until steaming slows. Remove waffle carefully. Serve hot ham sauce over waffles. About sixteen 4" waffles.

High Altitude Directions (3500 to 6500 ft):

No adjustments.

M A I N

COOKING • FOR • T O

The rich crab and cheese mixture gives this light main dish a truly elegant feel.

Crab-Cheese Tart

Heat oven to 375°.

- 3 tbsp firm margarine or butter
- 1½ cups Bisquick baking mix
- ¼ cup milk
- 1 pkg (3 oz) cream cheese, softened
- ⅓ cup mayonnaise or salad dressing
- ¼ tsp dry mustard
- ¼ tsp ground red pepper
- ¼ tsp Worcestershire sauce
- 1 egg
- 1 can (6 oz) crab meat, well drained, flaked and cartilage removed
- 1 jar (2 oz) chopped pimientos, drained
- 2 tbsp sliced green onion
- ½ cup shredded Cheddar cheese (2 oz)

CUT margarine into baking mix until mixture resembles fine crumbs. Stir in milk until dough forms. Turn dough onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times. Pat dough on bottom and up sides of ungreased 12" pizza pan. Bake 10 min.

BEAT cream cheese, mayonnaise, dry mustard, red pepper, Worcestershire sauce and egg until smooth. Stir in crab meat and pimientos; spread over crust. Sprinkle with green onion.

BAKE 15 min or until crust is golden brown; sprinkle with cheese. Bake 2 min longer. Cut into 6 wedges; serve immediately. 6 servings.

Appetizer Crab-Cheese Tart: Cut into 12 wedges.

High Altitude Directions (3500 to 6500 ft): Heat oven to 400°. Bake crust 10 min. Decrease temperature to 375°; continue as directed.

The delicious corn-flavored crust is topped with ground beef and other readily available ingredients for a hot and hearty meal in a hurry.

Tostada Bake

Heat oven to 375°.

- 2 cups Bisquick baking mix
- ½ cup cornmeal
- ½ cup milk
- 3 tbsp vegetable oil
- 1 lb ground beef
- ½ cup chopped onion
- 1 envelope (1¼ oz) taco seasoning mix
- 1 can (8 oz) tomato sauce
- 1 can (16 oz) refried beans
- 1 can (4 oz) chopped green chilies, drained
- ½ cup shredded Cheddar cheese (2 oz)
- ½ cup shredded Monterey Jack cheese (2 oz)
- Sour cream
- Sliced green onions
- Shredded Cheddar cheese

GREASE jelly roll pan, 15½x10½x1". Mix baking mix, cornmeal, milk and oil until moistened; beat vigorously 30 sec. Pat dough in pan. Bake 10 min.

COOK and stir ground beef and onion in 10" skillet until beef is brown; drain. Stir in seasoning mix (dry), tomato sauce, beans and chilies. Spoon beef mixture onto crust; sprinkle with cheeses.

BAKE 15 min or until hot. Garnish each piece with sour cream, green onions and cheese. 6 to 8 servings.

High Altitude Directions (3500 to 6500 ft): Heat oven to 400°.

D I S H E S

D A Y ' S • L I F E S T Y L E S

The beautiful golden crust encases a flavorful combination of ingredients.

Ham 'n Broccoli Calzone

Heat oven to 400°.

Mornay Sauce (below)

1½ cups Bisquick
baking mix
⅓ cup boiling water
1½ cups chopped fully
cooked smoked ham
½ cup chopped broccoli

2 tbsp finely chopped
onion
2 tbsp plain dry bread
crumbs
1 egg yolk
1 tbsp water

PREPARE Mornay Sauce; reserve. Grease cookie sheet. Mix baking mix and water; beat vigorously 20 sec. Turn dough onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead about 60 times or until smooth and no longer sticky.

ROLL dough into 12" circle. Place on cookie sheet. Mix ham, broccoli, onion, bread crumbs and ½ cup of the

Mornay Sauce in medium bowl until well blended. Place ham mixture on half of the crust. Moisten edge of crust. Fold other half of crust over ham mixture; press edge with fork to seal. Cut five 1" slits in top of crust. Mix egg yolk and water; brush over crust.

BAKE 25 min or until golden brown. Heat remaining Mornay Sauce; serve with calzone. 4 servings.

Mornay Sauce

2 tbsp margarine or butter
2 tbsp Bisquick baking mix
Dash of pepper
1¼ cups milk
1 cup shredded Swiss cheese (4 oz)
¼ cup grated Parmesan cheese

Heat margarine in 1-qt saucepan over low heat until melted. Stir in baking mix and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly; boil and stir 1 min. Remove from heat. Stir in cheeses; heat over low heat, stirring constantly, until melted.

High Altitude Directions (3500 to 6500 ft): No adjustments.



A yummy concoction of hot dogs, crescent rolls, cheese and pickle relish all "rolled up" into one!

Franks 'n Crescents

Heat oven to 425°.

1¾ cups Bisquick® baking mix

⅓ cup milk

1 tbsp prepared mustard

¼ cup pickle relish, drained

2 slices process American cheese food, cut into 4 strips

8 frankfurters

GREASE cookie sheet. Mix baking mix, milk and mustard until dough forms; beat vigorously 30 sec. Turn dough onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times.

ROLL dough into 13" circle on surface dusted with baking mix; cut into 8 wedges. For each wedge, place about 1 tsp pickle relish and a cheese slice about 1" from rounded edge of dough. Top with frankfurter; roll up, beginning at rounded edge. Place crescents, with tips underneath, on cookie sheet.

BAKE 12 min or until golden brown. 8 crescents.

High Altitude Directions (3500 to 6500 ft): Heat oven to 450°.



It's a Mexican fiesta! All your favorite Mexican ingredients together in one easy pizza.

Mexican Pizza

Heat oven to 350°.

1 tbsp cornmeal

1½ cups Bisquick® baking mix

¼ cup plus 2 tbsp boiling water

½ lb ground beef

⅓ cup chopped onion

1 tsp chili powder

1 small clove garlic, finely chopped

¼ tsp pepper

½ tsp dried oregano

1½ cups shredded Monterey Jack cheese (6 oz)

1 can (28 oz) whole tomatoes, chopped and drained

1 can (4 oz) chopped green chilies, drained

1 tbsp snipped fresh parsley

1 tsp lemon juice

GREASE 12" pizza pan; sprinkle with cornmeal. Stir baking mix and water until dough forms. Turn onto surface dusted with baking mix; roll in baking mix to coat. Shape into ball; knead 10 times. Press dough evenly on bottom and up side of pan. Bake 10 min.

COOK and stir ground beef, onion, chili powder, garlic, pepper and oregano in 10" skillet; drain. Stir in ¾ cup of the cheese and the remaining ingredients. Spoon beef mixture onto crust; sprinkle with remaining cheese.

BAKE 10 min or until cheese is hot and bubbly. 4 servings.

High Altitude Directions (3500 to 6500 ft): Heat oven to 375°. Heat beef mixture through before spooning onto crust.

D I S H E S

D A Y ' S • L I F E S T Y L E S

Perfect for a light meal, this main dish boasts a colorful assortment of vegetables and cheese.

Tex-Mex Triangles

Heat oven to 375°.

1½ cups Bisquick® baking mix

¼ cup cornmeal

⅓ cup milk

1 tbsp vegetable oil

1 tsp chili powder

⅛ tsp garlic powder

½ cup sour cream

1 cup chopped tomatoes (about 1 medium)

1 can (2¼ oz) sliced ripe olives, drained

2 green onions, sliced

⅓ cup shredded Monterey Jack cheese (1⅓ oz)

⅓ cup shredded Cheddar cheese (1⅓ oz)

MIX baking mix, cornmeal, milk, oil, chili powder and garlic powder until moistened; beat vigorously 30 sec. Pat dough evenly in ungreased rectangular pan, 13x9x2".

Bake 15 min or until edges begin to pull away from sides of pan.

SPREAD sour cream over hot crust. Distribute tomatoes, ripe olives and onions evenly over sour cream; sprinkle with cheeses.

BAKE 5 min. Cut into about 4" squares. Cut squares diagonally into halves. 6 servings.

Appetizer Tex-Mex Squares: Cut into about 2" squares. 30 appetizers.

High Altitude Directions (3500 to 6500 ft): Heat oven to 400°. Decrease first bake time to about 12 min.

An elegant, yet easy dessert to make ahead. Top the simple pat-in-the-pan crust with a cream cheese-raspberry mixture, then bake and chill.

Raspberry Cheesecake Squares

Heat oven to 350°.

Pat-in-the-Pan Crust (below)

2 pkg (8 oz each) cream cheese, softened

½ cup sugar

2 eggs

1 pkg (10 oz) frozen raspberries in light syrup, thawed

PREPARE crust. Beat cream cheese in medium bowl until smooth and fluffy; beat in sugar and eggs. Stir in raspberries with syrup. Pour cream cheese mixture over hot crust.

BAKE 20 to 25 min or just until center is set; cool completely. Cover loosely and refrigerate about 4 hr or until firm. Cut into about 3" squares. Refrigerate any remaining dessert. 12 squares.

Pat-in-the-Pan Crust

½ cup powdered sugar

½ cup margarine or butter, softened

2 cups Bisquick baking mix

Mix powdered sugar and margarine until creamy; stir in baking mix until mixture resembles fine crumbs. Press firmly and evenly in bottom of ungreased rectangular pan, 13x9x2". Bake 15 min or until crust begins to brown.

High Altitude Directions (3500 to 6500 ft): No adjustments.



Add pudding, yogurt or ice cream and fresh berries to the tasty Nut Crunch for custom-made parfaits made in a flash.

Fruit Crunch Parfaits

For each serving, alternate layers of 2 tbsp Nut Crunch (below), 2 tbsp fruit-flavored yogurt, pudding or ice cream and 2 tbsp fresh berries; repeat. Top with 1 tbsp Nut Crunch. Garnish with berries.

Nut Crunch

Heat oven to 375°.

2 cups Bisquick baking mix

½ cup packed brown sugar

¼ cup plus 2 tbsp boiling water

2 tsp vanilla

1 cup coarsely chopped walnuts

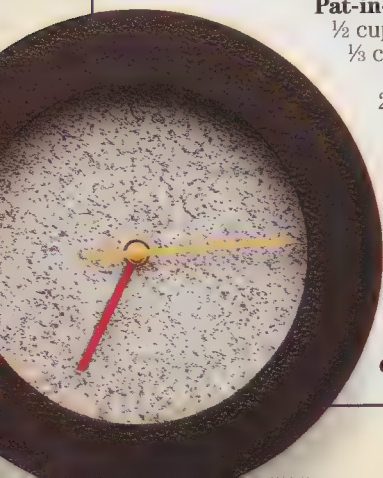
Mix all ingredients. Pat to form rectangle, 14x11", on ungreased cookie sheet. Bake 20 to 25 min or until golden brown. Immediately remove from cookie sheet and cut

into ¼" pieces. Cool completely; store in airtight container. About 8 cups crunch.

Note: Crunch can be frozen or refrigerated up to 3 wk.

♥ Low-cholesterol Fruit Crunch Parfaits: Use non-fat fruit-flavored yogurt.

High Altitude Directions (3500 to 6500 ft): No adjustments.



E R T S

D A Y ' S • L I F E S T Y L E S

This quick dessert makes a dazzling impression when your favorite fresh fruits are arranged attractively on top.

Easy Fresh-Fruit Tart

Heat oven to 375°.

2 cups Bisquick® baking mix

⅓ cup sugar

⅓ cup margarine or butter, softened

1 egg

1 pkg (3 oz) cream cheese, softened

⅓ cup sugar

1 tsp vanilla

¾ cup whipping cream

Assorted fresh fruits (strawberry halves, grape halves, blueberries, raspberries, apricot halves, peach slices or banana slices)

½ cup apple jelly, melted

GREASE cookie sheet; dust with baking mix.

Mix baking mix and ⅓ cup sugar. Cut in margarine until crumbly. Mix in egg until dough forms. Pat dough into 12x10" rectangle on cookie sheet; pinch edges of rectangle, forming ½" rim.

BAKE 10 to 12 min or until edges just begin to brown. Cool crust on cookie sheet on wire rack 2 min. Remove crust with spatula onto wire rack; cool completely.

BEAT cream cheese, ⅓ cup sugar and the vanilla in small bowl on low speed until smooth. Beat in whipping cream on medium speed until stiff peaks form.

Spread over crust to within ¼" of rim. Arrange fruits decoratively on top; brush with jelly. Refrigerate at least 2 hr. 8 to 10 servings.

Note: Dough can be pressed in 12" pizza pan or 11" tart pan.



♥ **Low-cholesterol Easy Fresh-Fruit Tart:** Use margarine. Substitute 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg, ⅓ cup light cream cheese for the cream cheese and 1 container (4 oz) non dairy whipped topping for the whipping cream. Fold cream cheese, sugar and vanilla into whipped topping.

High Altitude Directions (3500 to 6500 ft): Heat oven to 400°.

COOKING FOR TWO

Easy-to-make brownies with an ooey-goopy chocolate, marshmallow and nut topping!

Rocky Road Brownies

Heat oven to 350°.

- 1 pkg (6 oz) semisweet chocolate chips
- 2 tbsp margarine or butter, softened
- 2 cups Bisquick baking mix
- 1 cup sugar
- ½ tsp vanilla
- 2 eggs
- 2 cups miniature marshmallows
- 1 cup chopped nuts

GREASE bottom only of rectangular pan, 13x9x2". Heat ½ cup of the chocolate chips and the margarine in heavy 1-qt saucepan over low heat, stirring occasionally, until melted.

MIX baking mix, sugar, vanilla, eggs and chocolate mixture; spread in pan. Bake 15 min. Sprinkle with marshmallows, nuts and remaining chocolate chips.

BAKE 15 min or until marshmallows are golden brown. Cool completely; cut into about 2" squares. 30 brownies.

♥ **No-cholesterol Rocky Road Brownies:** Use margarine. Substitute 3 egg whites or ½ cup frozen (thawed) cholesterol-free egg product for the eggs.

High Altitude Directions (3500 to 6500 ft): Decrease sugar to ¾ cup.

🌀 **To Melt Chocolate Chips and Margarine:** Microwave chocolate chips and margarine uncovered in microwaveable bowl on medium (50%) 3 min to 4 min 30 sec. Stir until smooth.



E R T S

D A Y ' S • L I F E S T Y L E S

Salted peanuts, marshmallow creme and caramel ice-cream topping give these quick-to-fix bars a candy bar taste.

Marshmallow-Salted Nut Bars

Heat oven to 350°.

- 2 cups Bisquick® baking mix
- 1½ cups quick-cooking or regular oats
- 1½ cups chopped salted peanuts
- ¼ cup packed brown sugar
- 1 egg
- ¼ cup margarine or butter, softened
- 1 jar (7 oz) marshmallow creme
- ½ cup caramel ice-cream topping

MIX baking mix, oats, peanuts, brown sugar and egg in large bowl. Stir in margarine with fork until mixture is crumbly; reserve about 1½ cups oats mixture. Press remaining oats mixture in ungreased jelly roll pan, 15½x10½x1". Bake 10 min.

SPOON marshmallow creme onto hot crust; let stand 1 min. Spread over crust. Drizzle ice-cream topping over marshmallow creme; spread gently. Sprinkle reserved oats mixture over topping.

BAKE 20 min or until golden brown. Loosen edges from sides of pan. Cut into 3x1" bars while warm. 48 bars.

♥ **Low-cholesterol Marshmallow-Salted Nut Bars:** Substitute 2 egg whites or ¼ cup frozen (thawed) cholesterol-free egg product for the egg. Use margarine.

High Altitude Directions (3500 to 6500 ft): Heat oven to 375°. Reduce second bake time to about 17 min.

Big chunks of white chocolate make these outstanding cookies a bit unconventional. They're so pretty they look like they come from a fancy bakery!

White Chocolate Chunk Cookies

Heat oven to 375°.

- ¼ cup margarine or butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 tsp vanilla
- 2 eggs
- 4 cups Bisquick® baking mix
- 1 pkg (10 oz) white chocolate pieces, coarsely chopped
- 1 cup chopped nuts, if desired

MIX margarine, sugars, vanilla and eggs; stir in baking mix. Stir in white chocolate pieces and nuts.

DROP by rounded teaspoonfuls about 2" apart onto ungreased cookie sheet.

BAKE 10 min or until light brown. Cool slightly; remove from cookie sheet. About 6½ doz cookies.

High Altitude Directions (3500 to 6500 ft): Decrease granulated sugar to ¾ cup and brown sugar to ¾ cup. Bake 8 to 10 min.

☞ **To Soften Margarine:** Microwave margarine uncovered in microwavable bowl on medium-low (30%) 30 to 45 sec or until softened.



Bisquick[®]

COOKING FOR TODAY'S LIFESTYLES

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